

COMMERCIAL GRADE

# Vacuum Sealer

Set #: 516707

SKU: 50023810

**CABELA'S CG-15**



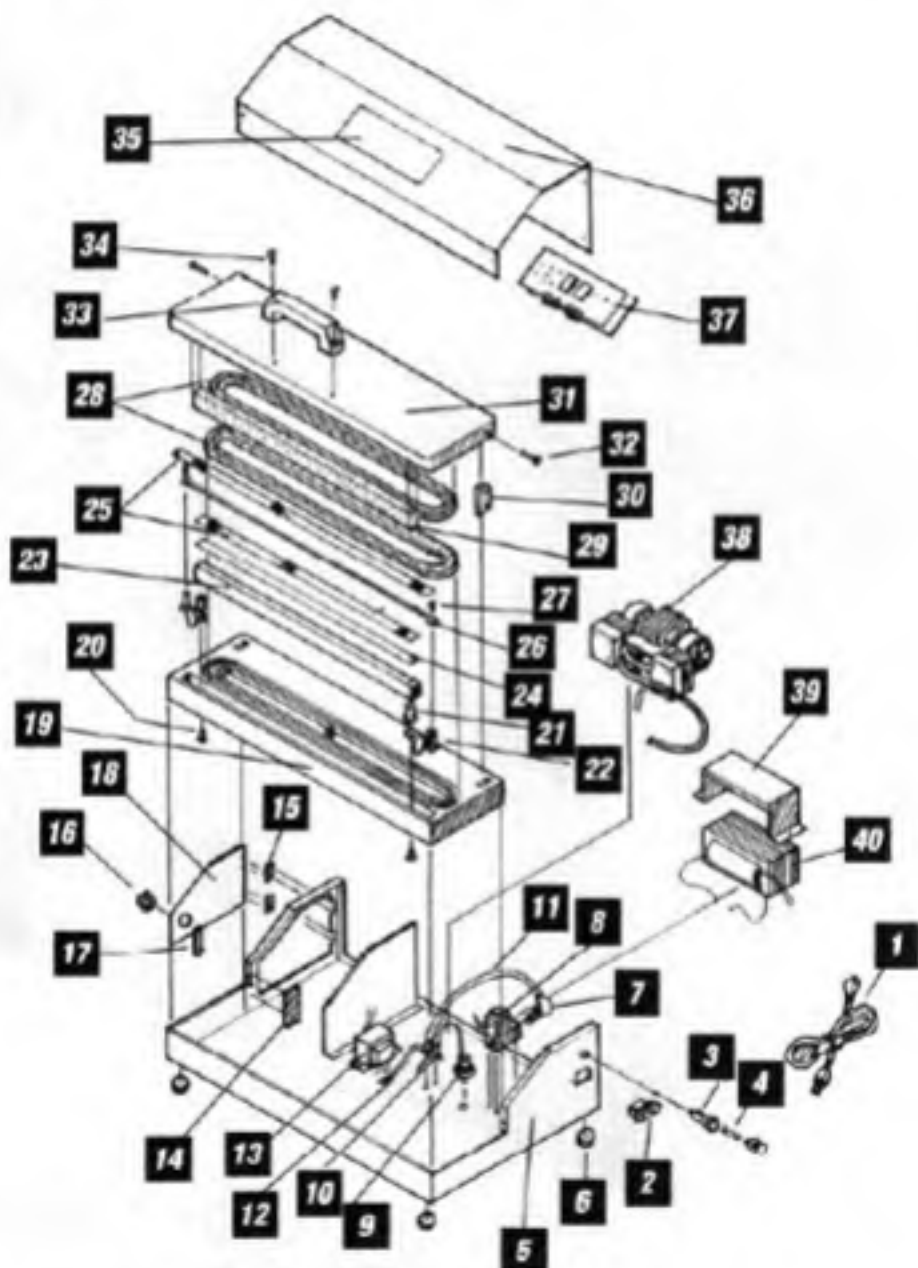
**Owners Manual &  
Operating Instructions**

**Part Number 08-0401**

# COMMERCIAL GRADE Vacuum Sealer

GABELA'S CG-15

*Explosion view of Commercial Grade Vacuum Sealer*



**IMPORTANT NOTE:** Vacuum Packaging is not a substitute for refrigeration, freezing or hot canning. Perishable foods will still require refrigeration after vacuum packing.

## COMPONENT LIST

Part Name	Part Number	Part Name	Part Number
<b>1</b> Power Cord	P/N: 08-0402	<b>21</b> Sealing Bar Base Spacer	P/N: 08-0422
<b>2</b> Power Cord Port	P/N: 08-0403	<b>22</b> Sealing Bar Bracket	P/N: 08-0423
<b>3</b> Fuse Holder	P/N: 08-0404	<b>23</b> Sealing Bar Aluminum Base	P/N: 08-0424
<b>4</b> 10 Amp Fuse	P/N: 08-0405	<b>24</b> Seal Bar Base Insulator	P/N: 08-0425
<b>5</b> Main Lower Body	P/N: 08-0406	<b>25</b> Teflon Tape	P/N: 08-0426
<b>6</b> Rubber Foot (5)	P/N: 08-0407	<b>26</b> Sealing Bar Heating Element	P/N: 08-0427
<b>7</b> Exhaust Valve Fitting	P/N: 08-0408	<b>27</b> Heating Element Screw (2)	P/N: 08-0428
<b>8</b> Exhaust Valve	P/N: 08-0409	<b>28</b> Vacuum Chamber Oval Seal (2)	P/N: 08-0429
<b>9</b> Vacuum Sensor	P/N: 08-0410	<b>29</b> Vacuum Lid Sealing Bar Ass'y	P/N: 08-0430
<b>10</b> 4-way Vacuum Junction	P/N: 08-0411	<b>30</b> Vacuum Lid Hinge	P/N: 08-0431
<b>11</b> Exhaust Valve Vacuum Tube	P/N: 08-0412	<b>31</b> Clear Vacuum Lid	P/N: 08-0432
<b>12</b> Main Vacuum Chamber Tube	P/N: 08-0413	<b>32</b> Vacuum Lid Screw (2) M5*25	P/N: 08-0433
<b>13</b> Small Transformer	P/N: 08-0414	<b>33</b> Vacuum Lid Handle	P/N: 08-0434
<b>14</b> Storgae Door Stop	P/N: 08-0415	<b>34</b> Vacuum Lid Hdle Screw M5*15	P/N: 08-0435
<b>15</b> Storgae Door Hinge (2)	P/N: 08-0416	<b>35</b> Control Panel Sticker	P/N: 08-0436
<b>16</b> Storgae Door Finger Pull	P/N: 08-0417	<b>36</b> Upper Body Housing	P/N: 08-0437
<b>17</b> Storage Door Magnetic Catch	P/N: 08-0418	<b>37</b> Circuit Board Assembly	P/N: 08-0438
<b>18</b> Storage Door	P/N: 08-0419	<b>38</b> Two Piston Vacuum Pump	P/N: 08-0439
<b>19</b> Plastic Vacuum Chamber Body	P/N: 08-0420	<b>39</b> Large Transformer Bracket	P/N: 08-0440
<b>20</b> Sealing Bar Base Screws M4*6	P/N: 08-0421	<b>40</b> Large Transformer	P/N: 08-0441

*If you have a problem with your machine for any reason please call 1-866-767-5378 Monday through Friday 8:00am – 5:00pm for technical assistance.*

Congratulations on purchasing the Cabela's CG-15 Commercial Grade Vacuum Sealer. This Vacuum Sealer was designed to our exacting standards and we feel that it is the finest vacuum sealer available. Your CG-15 features a state of the art two-piston vacuum pump that creates an incredibly strong vacuum to ensure that your valuable food products are sealed in an oxygen free environment to maximize storage time. The clear acrylic vacuum chamber lid eliminates the guesswork in aligning the vacuum bag in the machine and allows you to view the vacuum process. We have designed the digital controls of the CG-15 to be simple to understand and operate with one touch convenience.

Removing oxygen from a food storage container or bag using the CG-15 helps prevent food from spoiling and helps foods retain their natural color and flavor. The CG-15 can be used to vacuum package meat, fish, vegetables, nuts, flour, sugar, coffee; virtually any food. The CG-15 can also be used to seal non-food items.

*For best results use Cabela's Vacuum Bags with your CG-15.*

*We are sure you will be satisfied with your CG-15 Vacuum Sealer and will receive years of reliable service. If you have a problem with your machine for any reason please call 1-866-767-5378 Monday through Friday 8:00am – 5:00pm for technical assistance.*

## **SAFETY PRECAUTIONS**

- Read and fully understand these instructions before operating the CG-15.
- Do not operate the CG-15 on wet or heated surfaces.
- Never immerse the CG-15, or any part of the CG-15 in any liquid.
- Do not tamper with or attempt to modify the power cord of the CG-15.
- Plug power cord into a properly rated and grounded outlet only. Do Not Use Extension Cords.
- Do not attempt to operate the CG-15 with a damaged power cord or if the unit is malfunctioning.
- Do not attempt to service the CG-15 yourself.
- Do not take the CG-15 apart, doing so will void the warranty and may result in personal injury.
- Keep these instructions.

## **SETTING UP THE CG-15 FOR THE FIRST TIME**

- Place the CG-15 Vacuum Sealer on a flat, dry surface.
- Remove the power cord from the storage compartment on the left side of the CG-15 housing.
- Plug the end of the cord into the power supply port on the right side of the CG-15.
- Plug the Power cord into a standard, grounded 110-volt household electrical outlet. **Do not attempt to modify the plug to fit it into an unsuitable outlet.**



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## UNDERSTANDING THE CONTROLS OF YOUR CG-15 VACUUM SEALER

- **The Power Button:** After plugging the unit in press the Power button in the lower left corner of the control panel.
- All of the LED lights on the control panel will now be activated.
- **The Mode Button:** The Mode Button allows you to switch between automatic mode and manual mode. In automatic mode, the CG-15 will begin sealing the bag after the bag has been fully evacuated. In manual mode, you can begin the bag sealing process at anytime; this is useful when sealing delicate items that might be crushed if the CG-15 is allowed to reach its maximum vacuum.



- **Seal Time:** The Seal Time button allows you to adjust the number of seconds that the sealing bar applies heat to the vacuum bag to permanently seal air out of the bag. Use the Plus (+) or minus (-) button to adjust the time up or down. See the Bag Sealing section of these instructions for further information on sealing Vacuum bags.
- **The Seal Window:** The LED numeric readout named "Seal" indicates the number of seconds that the sealing bar will be activated. Once the seal bar is activated the display will count down to zero (0). *See the Bag Sealing section of these instructions for further information on sealing vacuum bags.*
- **The Vacuum Window:** The LED numeric readout named "Vacuum" indicates the level of vacuum that the CG-15 has attained. The display will count from zero (0) to nine (9). *Please see the Vacuum Operation section of these instructions for further information.*
- **The Start Button:** The green Start button starts the 2-piston vacuum pump. *Please see the Vacuum Operation section of these instructions for further information.*
- **The Manual Bag Seal Button:** The blue Manual Bag Seal button will start the Seal Bar at any time in Automatic or Manual modes. *Please see the Bag Sealing section of these instructions for more information.*

## BAG SEALING

Before using your CG-15, familiarize yourself with the bag sealing functions. A vacuum bag is sealed when the sealing bar is activated and heats the bag to its melting point, which permanently welds the bag layers together. The CG-15 comes pre-set from the factory to engage the sealing bar for 3 seconds. This is the correct amount of time required to fully seal Cabela's Vacuum Bags. Different Vacuum bags may require slightly more or slightly less sealing time. The heating element of the CG-15 is covered with a high temperature resistant Teflon tape; do not touch the tape or the heating element after a bag has been sealed. Test seal a couple of bags to be sure that the Seal time is set properly.

**DO NOT START SEAL BAR UNLESS THE CLEAR VACUUM LID IS CLOSED,  
DAMAGE TO THE TEFLON TAPE WILL RESULT.**



- Always allow the sealing bar to cool for approximately 20 seconds between bags.
- The seal should appear smooth and consistent all the way across the bag.
- The seal should not melt through the bag at any point.
- Be sure there are no wrinkles or creases in the bag; they might allow air to leak back into the bag.
- A properly sealed bag will not pull apart and must be cut to open.
- Leave the Clear Acrylic Vacuum Lid open between uses to allow the element to cool more quickly.
- Do Not Attempt To Form Side Seals on Bags
- Unroll the appropriate amount of bag material for the item that you wish to seal. Remember that the bag should be at least 2" longer than the item you are sealing.
- Place one end of the bag onto the sealing bar leaving about 2" of the bag beyond the inside edge of the sealing bar.
- Close the Clear Acrylic Vacuum Lid while holding the bag in place.
- If the Power LED is not illuminated, press the Power button to turn on the CG-15.
- Press the Manual Mode Button to put the CG-15 in Manual Mode.
- Press the Start Button; the 2-Piston vacuum pump will start.
- Press the Manual Bag Seal Button immediately after the 2-piston Vacuum Pump starts.
- After the Seal display counts down to zero the CG-15 will automatically release the vacuum and the lid will open. ***Do Not Attempt To Pull The Clear Acrylic Vacuum Lid Open Before The Vacuum Has Been Released, Severe Damage To The CG-15 Bar Will Result.***
- Remove the bag and check the seal. If the seal is okay, proceed with Vacuum packaging. If the seal has melted through the bag or has not fully welded the bag closed trim off the bad seal with scissors, adjust the seal time up or down accordingly and try again. Adjust the Seal time by one second increments.



## VACUUM OPERATION

Before vacuum packaging, be sure that the CG-15 is set up in accordance with all of the safety precautions listed on page 4 of these instructions.

### Using the CG-15 in Automatic Mode

- With the machine plugged in and the power turned on check to be sure the Auto LED is illuminated, if the Manual LED is illuminated; press the Mode Button once to toggle to the Auto mode.



- Place the items to be vacuumed into a vacuum bag. Allow enough room at the open end of the bag for the seal, at least 2" from the opening. Place the open end of the bag in the vacuum chamber. As shown in Fig. A.
- Close the Clear Acrylic Vacuum Lid. Check that the bag opening is in the center of the vacuum chamber as shown in Fig. B. The dotted line indicates the correct placement of the bag in the vacuum chamber.
- Press and release the green Start button. The 2-Piston Pump will begin removing air from the bag while the Vacuum LED display begins to count up. You may need to apply light pressure to the Clear Acrylic Vacuum Lid. The display will count to 2 and may pause briefly; the display will then continue to count to 9 before automatically beginning the bag sealing process.
- Once the CG-15 Vacuum LED displays 9 the Sealing process will begin, the Seal LED will begin to countdown to Zero.
- Once the Seal LED has reached Zero, the CG-15 will automatically stop the 2-Piston Pump and a few moments later will release the vacuum pressure that holds the Clear Acrylic Lid down. ***Do Not Attempt To Pull The Clear Acrylic Vacuum Lid Open Before The Vacuum Has Been Released, Severe Damage To The Sealing Bar Will Result.***



Figure A



Figure B

### ***Using the CG-15 in Manual Mode***

- With the machine plugged in and the power turned on, check to be sure the Manual LED is illuminated, if the Auto LED is illuminated; press the Mode Button once to toggle to the Manual mode.
- Follow steps 2 through 6 in the Using the CG-15 in Automatic Mode section.
- The Vacuum LED will continue to display 9 when using the CG-15 in Manual Mode.
- Once the bag has reached the desired level of vacuum, press and release the blue Manual Bag Seal button to engage the Sealing Bar.
- The Seal LED will begin to countdown to zero (0).
- Once the Seal LED has reached zero (0), the CG-15 will automatically stop the 2-Piston Pump and a few moments later will release the vacuum pressure that holds the Clear Acrylic Lid down. ***Do Not Attempt To Pull The Clear Acrylic Vacuum Lid Open Before The Vacuum Has Been Released, Severe Damage To The Sealing Bar Will Result.***
- Remember that there is a slight delay before the vacuum stops after pressing the Manual Bag Seal button; if you wish to seal very delicate items it is recommended that the Start and Manual Bag Seal Buttons be pressed almost simultaneously.

- If for some reason you wish to stop the vacuum process (in either Manual or Automatic Mode) before the bag is sealed press the Power Button one time, this will stop the 2-piston vacuum pump and within a few moments release the vacuum pressure holding the Clear Acrylic Lid down.

## **CARE AND CLEANING OF THE CABELA'S CG-15**

**NEVER IMMERSE THE CG-15 VACUUM SEALER IN WATER OR ANY OTHER LIQUID  
DO NOT PUT CG-15 VACUUM SEALER IN DISHWASHER**

- Clean the stainless steel body of the CG-15 using a household spray cleaner and paper towels. A cleaner specially designed for Stainless Steel is recommended.
- Clean the Clear Acrylic Vacuum Lid with a damp cloth or cleaner specially designed for cleaning clear plastics. Using a harsh cleaner on the Clear Acrylic Vacuum Lid may cause the clear acrylic to become hazy. ***Do Not Use Harsh Abrasives On The Clear Acrylic Vacuum Lid.***

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## **VACUUM PACKING GUIDELINES**

- ***Very Moist Foods:*** It is best to freeze very moist food items, like fish, before vacuum sealing. The excessive moisture can interfere with the sealing bar's ability to completely weld the layers of bag material together.
- ***Powdery Items:*** When Vacuuming items like Flour it is best to place them in a vacuum bag while still in their original package. The fine powder may get sucked into the 2-piston vacuum pump and cause damage that can shorten the lifespan of your CG-15. Powdery items can also interfere with the bag sealing function.
- ***Sharp or Pointed Items:*** If vacuum sealing sharp or pointed items it is best to cushion the points so they do not poke through the vacuum bag when the bag is drawn tight.



For best results in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate vacuum packaging can only slow the deterioration, it cannot reverse or completely stop a food from spoiling. By removing air from a vacuum bag you can almost completely prevent the growth of mold because it requires oxygen to grow. Other disease causing microorganisms can still grow in low oxygen environments and require further measures to be eliminated.

- **Yeast:** The development of yeast can be slowed by refrigeration and completely stopped by freezing food at 0°F. Yeast causes fermentation, which will give food an identifiable smell.
- **Bacteria:** The growth of bacteria can easily be identified by an offensive odor and sometimes a slimy texture. Some Bacteria, like the one that causes botulism, can grow in a low oxygen environment and cannot be detected by smell, taste or color. Botulism is very rare but dangerous, be sure that all foods are stored and cooked properly before eating. Freezing cannot eliminate bacteria but their growth can be stopped.

***The following information is only a guideline. Actual storage lifespan may vary, all food should be checked for spoilage before being used.***

Food	Storage Location	Normal Life	Vacuum Packed Life
Large cuts of meat: beef, poultry, lamb and pork	Freezer	6 months	2-3 years
Ground meat: beef, poultry, lamb and pork	Freezer	4 months	1 year
Fish	Freezer	6 months	2 years
<i>For best results, freeze meats and fish for 1-2 hours before vacuum packing. This will help prevent moisture and juices from interfering with the seal of the vacuum bag.</i>			
Coffee beans	Room temperature	4 weeks	16 months
Ground Coffee	Room temperature	1 month	6 months
Coffee beans	Freezer	6-9 months	2-3 years
Ground Coffee	Freezer	6 months	2 years
<i>Ground coffee should be kept in its original bag and then placed inside vacuum bag to prevent grounds from being sucked into vacuum pump or interfering with bag seal.</i>			
Berries: strawberries, raspberries, blackberries	Refrigerator	1-3 days	1 week
Berries: cranberries, huckleberries, blueberries	Refrigerator	3-6 days	2 weeks
<i>To prevent berries from being crushed, it is best to freeze them before vacuum packing. Spread Berries out on a cookie sheet to allow them to freeze individually. Berries Frozen in a large block will be difficult to vacuum seal due to the many small air pockets that would form.</i>			

Food	Storage Location	Normal Life	Vacuum Packed Life
Cheese	Refrigerator	1-2 weeks	4-8 months
<i>If vacuum packed cheese is used often, make sure vacuum bag is long enough to allow for repeated sealing. For Shredded cheese place a paper towel inside the vacuum bag on top of the cheese, the towel will prevent cheese from being sucked into the CG-15 or interfering with the sealing of the bag.</i>			
Cookies, crackers, Breads, Rolls, Pastries	Room temperature (periodically opening)	1-2 weeks	3-6 weeks
<i>Freeze soft airy foods like breads for 1-2 hours before vacuum packing to retain their shape and texture.</i>			
Flour, sugar, dried milk...	Room temperature	6 months	1-2 years
<i>Powdery foods should be vacuum packed in their original packages. A paper towel can also be placed in the vacuum bag on top of the food to prevent them from being sucked into the vacuum pump and interfering with the seal.</i>			
Rice, pasta, grains, beans	Room temperature	6 months	1.5 years
<i>Dried foods with sharp edges should be wrapped in a paper towel or other material to prevent sharp edges from puncturing the vacuum bag.</i>			
Lettuce	Refrigerator	3-6 days	2 weeks
<i>Wash and thoroughly dry leafy vegetables before vacuum packaging.</i>			
Nuts	Room temperature	6 months	2 years
<i>Dried foods with sharp edges should be wrapped in a paper towel or other material to prevent sharp edges from puncturing the vacuum bag.</i>			
Vegetables	Freezer	8 months	2-1/2 years
<i>To maximize the taste of vegetables blanch them before vacuum packing. Blanching cooks the vegetables very briefly sealing in the flavor, color and texture. Vegetables can be blanched in boiling water or the microwave. Blanching only takes a few minutes; vegetables should be cooked but still crisp. After blanching, immerse the vegetables in cold water to stop the cooking process, and then dry before vacuum packing. Most vegetables only require about 2-3 minutes of blanching, corn on the cob requires 6-11 minutes.</i>			

#### **IMPORTANT NOTE:**

***Vacuum Packaging is not a substitute for refrigeration, freezing or hot canning.***

***Perishable foods will still require refrigeration after vacuum packing.***

***Preparing Vacuum Packed Foods: Never allow frozen foods to thaw at room temperature.***

***Thaw food in the refrigerator or microwave.***

To microwave food that is packed in a vacuum bag cut a corner off the bag and place on a microwave-safe dish. Food stored in a vacuum bag can also be placed in a pot of boiling water to thaw and cook.

## ***TROUBLESHOOTING***

### ***Nothing happens when the power button is pressed:***

- Make sure that the power cord is not damaged in any way.
- Be sure that the power cord is plugged into the CG-15 then check that the power cord is firmly plugged into a wall outlet and the to the CG-15.
- If Vacuum Sealer is properly plugged in and the power button still does nothing, check the fuse above the power cord port on the side of the CG-15. If the clear tube of the fuse is darkened the fuse should be replaced with a standard 10amp automotive fuse.
- If the fuse does not need to be replaced, check to be sure that the electrical outlet is functional by plugging in another appliance.
- If none of the above steps remedy the situation call the Pragotrade, Inc. service department Monday through Friday 8:00am – 5:00 pm EST.; 1-866-767-5378.

### ***The CG-15 shut off and will not start:***

- There is a thermal overload protector in the vacuum sealer.  
Allow the CG-15 to cool with the Clear Acrylic Vacuum Lid open for approximately 20 minutes.
  - Allow at least 20 seconds between vacuuming and/or sealing a bag.
  - Leave the Clear Acrylic Vacuum Lid open between bags.
- Check the fuse on the side of the CG-15 above the power cord port.
- Check all power cord connections.
- If none of the above steps remedy the situation call the Pragotrade, Inc. service department Monday through Friday 8:00am – 5:00 pm EST.; 1-866-767-5378.

### ***The vacuum pump starts but no air is removed from the bag:***

- For best results always use Cabela's Vacuum Bags
- Be sure that the bag is inserted properly. The open end of the bag should be centered within the oval Vacuum Chamber Seals.
- The bag may have a leak. If there is a leak in the bag air will be pulled into the bag from the outside. Check the bag for tears or punctures. If the bag was made from a roll of material, double-check the seal on the end of the bag.
- If none of the above steps remedied the situation call the Pragotrade, Inc. service department Monday through Friday 8:00am – 5:00 pm EST.; 1-866-767-5378.

### ***The Vacuum LED will not count past 2:***

- Check that the vacuum chamber seals are intact and fully in contact with each other all the way around the vacuum chamber.
- Check that the vacuum bag you are using does not have a leak. This will allow outside air to enter the bag and prevent the CG-15 from reaching maximum vacuum.
- The unit may require calibration; contact Pragotrade, Inc. service department Monday through Friday 8:00am – 5:00 pm EST.; 1-866-767-5378.

*troubleshooting continued on back page*

## **TROUBLESHOOTING CONTINUED**

### ***Air has re-entered a sealed vacuum bag:***

- The seal of the bag may be incomplete. If the seal has a crease in it or if liquid or powder has been trapped between the layers of the bag, the layers may not have welded together properly. Cut the seal off and wipe the inside of the bag clean then try to vacuum seal the package again. If sealing a moist or powdery food insert a paper towel into the bag above the food before vacuum packing. The Paper towel will prevent the food from interfering with the seal.
- Adjust Seal time by one second increments.
- Check that no sharp edges have punctured the vacuum bag.
- If none of the above steps remedy the situation call the Pragotrade, Inc. service department Monday through Friday 8:00am – 5:00 pm EST.; 1-866-767-5378.

### ***The Sealing bar melts through the bag:***

- Open the Clear Acrylic Lid and allow the sealing bar to cool for 5-10 minutes. Always leave the Clear Acrylic Lid open between bags and allow at least 20 seconds between cycles.
- The sealing bar time may need to be adjusted. Refer to the Bag Sealing Section of this booklet.
- If none of the above steps remedy the situation call the Pragotrade, Inc. service department Monday through Friday 8:00am – 5:00 pm EST.; 1-866-767-5378.

### ***The bag seal pulls apart:***

- The seal time may need to be adjusted. Follow the instructions for doing this in the Bag Sealing section of this booklet.
- There may be liquid or powder trapped between the layers of the bag. Cut the seal off and wipe the inside of the bag clean then try to vacuum seal the package again. If sealing a moist or powdery food, insert a paper towel into the bag above the food before vacuum packing. The Paper towel will prevent the food from interfering with the seal.
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